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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application of: Shanta NALUR et al.

Application No.: 09/729,693

Group Art Unit: 1761

Filed: December 6, 2000

Examiner: Carolyn PADEN

For: FOOD PRODUCTS CONTAINING
HIGH MELTING EMULSIFIERS

Attorney Docket No.: 88265-366

AMENDMENT FEE TRANSMITTAL

Assistant Commissioner for Patents
Washington, D.C. 20231

Sir:

The fees which are due for the claim amendments and additions for the accompanying amendment filed of even date herewith are believed to total \$270 for the presentation of three additional independent claims at \$84 each and one additional dependent claim at \$18.

Please charge any and all required fees to Winston & Strawn Deposit Account No. 501-814. A copy of this sheet is enclosed for the convenience of the office.

Date: 8/29/02

Respectfully submitted,

Allan A. Fanucci

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30,256

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AMENDMENT

Assistant-Commissioner for Patents
Washington, D.C. 20231

Sir:

In response to the Office Action mailed July 24, 2002, Applicants submit the following amendments and remarks for entry into the above-identified application.

Applicants also submit concurrently herewith: (a) a marked up copy of the amended claims (Appendix A) and (b) a copy of the pending claims (Appendix B).

IN THE CLAIMS

Please cancel claims 16 and 21.

Please amend claims 1-3, 7-9, 13, 15, 17, 22, 25 and 26 as follows:

1. (Amended) A chocolate composition comprising an emulsifier component having a melting point from about 60 to 90°C and a hydrophilic lipophilic balance value from about 2 to 10, wherein the emulsifier component comprises at least one of a diacetyltartaric acid ester of monoglycerides, sorbitan esters, mono- and diglycerides of vegetable oils, partially hydrogenated monoglycerides, fully hydrogenated monoglycerides, or sugar esters.

2. (Amended) A chocolate composition comprising an emulsifier component comprising a monoglyceride, a diglyceride, a sorbitan ester or a sugar ester, the emulsifier having a melting point from about 50 to 90°C and a hydrophilic lipophilic balance value from

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